

FOR THE TABLE

SEAFOOD SLIDERS

Maine lobster, langoustine, rock shrimp, lump crab, lemon, brown butter, celery, scallions, challah bread 28

AHI TUNA WONTONS

Raw diced ahi tuna, cucumber slaw, sesame soy vinaigrette, wasabi aioli 20

OYSTERS ON THE HALF SHELL ^{GF}

Served with accompaniments
3 | 6 | 12
Chesapeake 9 | 18 | 34
Chef's whim MKT

JUMBO SHRIMP COCKTAIL ^{GF}

Cocktail sauce, lemon 20

MEATBALL SLIDERS

Housemade beef/veal meatballs, marinara, mozzarella, Parmesan, basil 15

SHRIMP CEVICHE

Bright citrus, onions, peppers, herbs, chips 18

FRIED ZUCCHINI ^V

Breaded, golden-fried, served with marinara 14

PEI MUSSELS

Marinara sauce, garlic, white wine, lemon
or

Garlic, white wine, butter, fresh herbs, toasted baguette 16

CALAMARI FRITTO MISTO

Crispy peppers and onions, dill aioli, marinara 18

WARM GOAT CHEESE ^V

Whipped Capriole Farm goat cheese, smoked sea salt, basil, berry jam, toasted baguette 18

LUMP CRAB CAKE

Bread crumb lump crab, frisée salad, roasted red pepper coulis, lemon-brown butter 25

BAKED SHRIMP SCAMPI

Marinated shrimp, roasted garlic, provolone, lemon, beurre blanc, chives, toasted baguette 16

SPINACH AND ARTICHOKE DIP ^V

Baby spinach, artichokes, cream cheese, parmesan, Monterey Jack, toasted baguette 16

SOUPS AND SALADS

Add Chicken +7 | Shrimp +10 | Salmon +10

TOMATO BISQUE ^V

Creamy house-made tomato soup, puff pastry
Cup 5 | Bowl 10

CLAM CHOWDER

Creamy New England chowder, clams, potatoes, onions, celery Cup 6 | Bowl 12

LOBSTER BISQUE

Smooth, creamy, highly seasoned bisque, sherry
Cup 10 | Bowl 16

CAESAR

Roma crunch lettuce, Parmesan Reggiano, parmesan crisps, sunflower granola crumble, white anchovy dressing 14

WEDGE ^{GF}

Iceberg lettuce, gorgonzola, cherry tomatoes, cucumber, smoked pancetta, cured egg, Parmesan buttermilk dressing 14

BERRY SALAD ^{GF} ^V

Local lettuce, strawberry, blackberry, raspberry, blueberry, feta, toasted almonds, Lavender Honey vinaigrette 14

OSTERIA HOUSE SALAD ^V

Mixed greens, cherry tomatoes, olives, red onion, artichokes, pepperoncini, feta, Italian vinaigrette 14

BEET & BURRATA ^V

Local greens, roasted beets, burrata, saba drizzle, toasted pistachio, balsamic vinaigrette 16

HOUSE MADE PASTAS

Add Chicken +7 | Shrimp +10 | Salmon +10 | Meatballs +10 | Steak + 30
Add a side Caesar Salad or a side Wedge Salad for +8 | Gluten Free pasta available +3

LASAGNA GRANDE

Twenty layers of pasta, Bolognese sauce, spinach, artichoke, parmesan, ricotta, mozzarella, with marinara and pesto 28

FUSILLI CARBONARA

Chicken, applewood bacon, parmesan, egg yolk, sweet corn, cracked pepper 28

MUSHROOM RAVIOLIS ^V

Fried, Frondosa Farm mushrooms, goat cheese, crispy artichoke, spinach, roasted garlic, parmesan cream, truffled pecorino 28

JUMBO SHRIMP LIMONE

Lemon, garlic, capers, sun dried tomato, chili, parsley butter, brown butter breadcrumbs, linguine pasta 34

PASTA BOLOGNESE

Torchio pasta with beef, soffritto, white wine, tomato. Finished with basil ricotta and pecorino 26

SPAGHETTI & MEATBALLS

House-made marinara, veal-beef meatballs, fresh spaghetti 26

FETTUCCINE ALFREDO

Classic parmesan Alfredo sauce 18

STRACOTTO & RAVIOLI

Red-wine braised beef with carrots and cipollini onions, served over a cheese ravioli 32

FRESH CATCH PUTTANESCA

Chef's catch with tomato, garlic, olives, mushrooms, anchovy, zucchini. Served over roasted spaghetti squash *Market Price*

PIZZA

Gluten Free crust available +3

MARGHERITA ^V

San Marzano tomato sauce, etc
Cherry tomatoes, mozzarella, parmesan, basil, olive oil, smoked sea salt 18

PEPPERONI

San Marzano tomato sauce, etc
Artisan pepperoni, Calabrian chili honey, mozzarella, pecorino, red onion, basil 19

ORTOLANA ^V

Basil pesto, local mushrooms, cippolini onion, cherry tomatoes, olives, goat cheese, truffled pecorino, arugula, saba drizzle 20

SHRIMP SCAMPI

Roasted-garlic beurre blanc, shrimp, mozzarella, truffle pecorino 28

MAINS

SALMON AGRUMATO

Jasmine rice, zucchini, peppers, onions, tomato, broccoli, basil, Sicilian blood orange soy 34

SEARED SCALLOPS

Scallops, rock shrimp, sweet corn and risotto, bacon jam and lobster cream sauce 48

OSTERIA CIOPPINO

Seared scallops, shrimp, mussels, lobster, salmon, spicy tomato clam sauce 48

CHICKEN PARMESAN

Breaded chicken cutlets, mozzarella, parmesan, vodka sauce, basil pesto, house made spaghetti 35

CHICKEN CACCIATORE

Airline chicken, tomato sauce with onions, herbs, and peppers, served over white cheddar polenta 32

SWORDFISH ^{GF}

Fresh swordfish, stewed cannellini beans and tomatoes, topped with eggplant caponata 46

SEAFOOD-STUFFED FLOUNDER ^{GF}

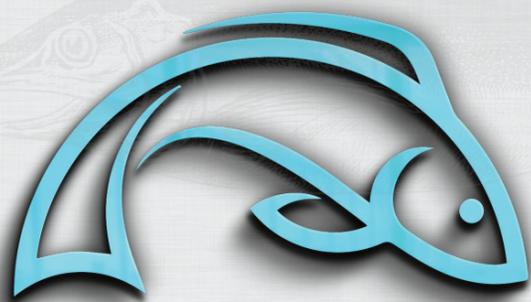
Pan-roasted flounder with seafood stuffing, Brussels sprouts, marble potatoes, lemon-caper sauce 46

STEAK & FRITES

12 oz ribeye, pecorino-herb shoestring fries, choice of béarnaise or chimichurri 52

^{GF} = GLUTEN FREE ^V = VEGETARIAN

20% gratuity added to parties 6 or more | Split plate charge + 3
*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. ©US Foods Menu 2025 (6012300)



OSTERIA

ITALIAN SEAFOOD